
BUCK & RIDER

HAPPY HOUR

3 TO 7 PM DAILY

AVAILABLE AT ABBY'S OYSTER BAR,
ALCOVE, AND PATIO BAR

DRINKS

SIGNATURE COCKTAILS 11

List on Back

HOUSE HIGHBALLS 9

SELECT RED AND WHITE WINES 8

DRAFT BEER 7



Raw Bar



SEAFOOD FLOWN IN DAILY

Our chefs handpick the best oysters from both East and West coast to ensure we have the freshest oysters in Arizona. Our shrimp are wild-caught from the Sea of Cortez.

ALL OYSTERS 2.50

served with Thai chili, mignonette, cocktail sauce, or horseradish

SEA OF CORTEZ WILD SHRIMP 3

SMALL BITES

11

VOODOO FRIED RICE

shrimp, organic chicken, peas, gochujang, red Fresnos

BAJA SHRIMP CEVICHE

Sea of Cortez wild shrimp, cucumber, tomato, cilantro, avocado

EDNA'S PICNIC CHICKEN SNACK

herbs, spices, hot sauce, ranch dipping sauce

FEATURE FROM SUSHI BAR

ask your server

SMOKED TROUT DIP

Ducktrap Farms trout, saltines, watermelon radish

SIGNATURE COCKTAILS

ALL 11

KYOTO SOUR

Ford's gin, plum wine, ginger, fresh citrus

40-LOVE

The Botanist gin, fresh citrus,
allspice dram, peach tea

THE DIRECT MARTINI

St. George vodka or Botanivore gin,
premium vermouth
served full strength, table side!

BOBBY LOVE

St. George green chile vodka,
green juice, lime
served up

DIEGO RIVERA

Corazón Silver tequila, grapefruit,
fresh thyme

ACE IN THE HOLE

Corazón Reposado tequila, fresh strawberry,
lemon, French amaro

YELLOW JACKET

Rayu mezcal, honey, lemon, serrano pepper

BUCK & RIDER

Old Overholt rye, French amaro,
aperol, lemon
served up

THE BEACHCOMBER

Navy strength rum, orgeat,
French amaro, lime

BARREL-AGED OLD FASHIONED

Old Forester bourbon, house bitters,
hand cut ice

YOUR MONEY OR YOUR LIFE

Old Forester bourbon, b nedictine,
combi r, orange bitters

NOLA ESPRESSO MARTINI

St. George vodka, cold brew coffee,
coffee liqueur
served up

(try it with Casamigos Reposado +5)